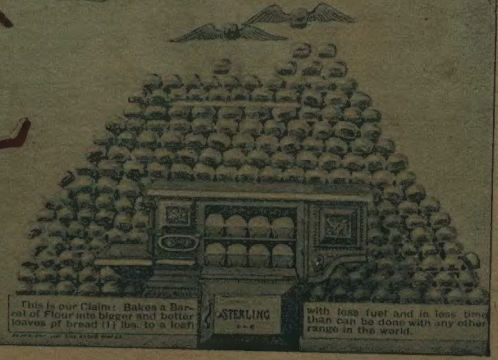
THE NEW STERLING RANGE


This is our Claim: Bakes a Barrel of Flour into bigger and better loaves of bread (1½ lbs. to a loaf)
STERLING
with less fuel and in less time than can be done with any other range in the world.

Time spent in reading this

is well spent indeed.

The New Sterling Range

"Has No Equal"

CHICAGO STOVE AND RANGE CO.,
Western Agents,
Chicago, Ills.

SILL STOVE WORKS,
Makers,
Rochester, N. Y.

AN EARLY BREAKFAST

You sometimes wonder why breakfast is so long coming on the table or why that "early dinner" was so late that you almost missed a train.

Was it the fault of your old range? Have you ever studied its working parts and wished they could be improved upon?

How many times has your grate burned out by ashes accumulating in the pan, or the fire-brick lining been ruined by too big a fire, or the flues become clogged by soot lodging in an intricate corner? What a task it is to remove the fire-brick or grate when necessary. None of these troubles can occur with the range here shown, and we have taken pains to fully illustrate and explain just **WHY THEY DO NOT HAPPEN** in homes where the

NEW STERLING RANGE

is used. Study these pages well and you will the more fully understand the many details that help make your daily bread.

Nothing but a lazy cook should delay a meal or scorch a loaf when cooked on the **NEW STERLING RANGE,** and this booklet is intended to show you **WHY** this range is one that absolutely **HAS NO EQUAL.**

TDCAT 1895
#PAPV038738

THE NEW STERLING RANGE, Square Top with High Closet.

THE NEW STERLING is an entirely new range throughout; no parts of older patterns were used in its construction, but each individual piece was expressly designed and cast for this range and no other.

There are so many new and useful improvements used exclusively in this range that it will pay you to read these pages—even if you do not intend to buy—merely for what you will learn about ranges that you never knew before.

Many of these features are more fully described later on, but it is well to call your attention right here to the fact that they are fully protected by Government Patents, of which we are the sole owners, and we are confident in our assertion that no other manufacturer in the world can present such a triumph of inventive and mechanical genius, combining all the requisites of **Utility, Durability, and Good Workmanship,** all under one grade and name.

The very best of material, skilled workmen, and improved facilities obtainable are employed, and you can always rely upon **THE NEW STERLING** to be as represented.

This range is so constructed as to give the greatest dimensions where most needed—the range top, oven, broiler door, fire box, brick linings, grate and ash pan are extra large.

A HIGH-GRADE RANGE AND THE BEST OF ITS CLASS

No other is "just as good" at any price.

Look at other ranges, if you wish, but you will find nothing to equal our

Sterling Lift-Hearth,

Sterling Oval Draw-Out Grate,

Sterling Transparent Ventilating Double Oven Door,

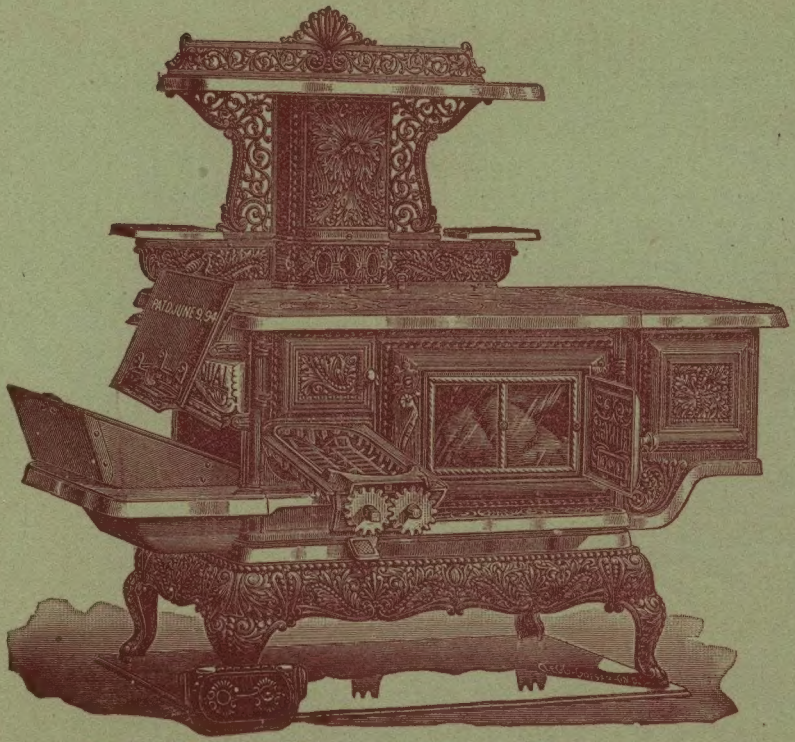
Sterling Flue System,

Sterling Combination Check Damper and other patented features.

Our ash-pan is the largest ever put in a range, and the fire-brick are of double thickness and strength, outlasting five ordinary sets. These features are fully illustrated and explained further on.

THE NEW STERLING RANGE, with Reservoir and Pipe Shelf.

WE KNOW that we have exactly what we claim and our success is shown by the manner in which others have attempted to imitate our achievements.



THE NEW STERLING RANGE

Showing some of our specialties.

"STERLING FEATURES"

Sterling Patent Transparent Ventilating Double Oven Door (see p. 17).
Sterling Patent Lift-Hearth (see p. 18).
Sterling Patent Flue System (see p. 15).
Sterling Patent Oval Draw-Out Grate (see p. 14).
Sterling Patent Combination Check-Damper (see p. 16).
Oval Fire Box, extra heavy linings (see p. 13).
Largest Ash-Pan ever put in a range.
Sterling Lock Center.
Oven perfectly square and within the walls of the range.
Triple Oven-Top, insuring even temperature in oven.
Main Bottom-Plate cemented for protection against cold drafts.
Commodious Top, with centers of twice the usual width.
Pipe Collar at rear of Pipe Shelf, giving full use of shelf plate.
Plunge Direct Draft Damper.
Damper can be taken out without removing a bolt.
Sectional Ring Cover.
Oven Door "Kicker."
Commodious Broiler Door.
Linings can be furnished for soft coal.
Reservoirs of copper or enameled-iron.
Full Nickel Trimmings, including oven door panel, oven shelf, tea shelves, name-plate, towel rod, oven door "Kicker," door handles, and knobs.
Coal linings can be changed to wood without removing water fronts.

THE NEW STERLING RANGE

CITY STYLE

NEW STERLING RANGE—City Style, Square Top with Pipe Shelf.

Many city homes have such small kitchens that the actual space to be occupied by a range is a question of considerable importance.

THE NEW STERLING RANGE, with its **Patent Lift-Hearth,** requires no extra space when the hearth is open, but for those who want all the advantages of a **NEW STERLING** in a smaller space, we have made what we call the

City Style of the New Sterling.

This is an exact duplicate of the **NEW STERLING** in every respect, except that the hearth is removed and the ash-pan draws out from the side, through an opening under the grate, as illustrated on page 8. The price is the same. It is made from the same patterns, is just as handsome and just as perfect, bakes just as quickly, and has every device and improvement, except the lift-hearth.

NEW STERLING RANGE—CITY STYLE, with Reservoir and High Closet.

THE CITY STYLE of the NEW STERLING RANGE

has the same extra parts as the **NEW STERLING** with lift-hearth, and can be had with or without Pipe Shelf, High Closet, Water Front, Reservoir, Gas Attachments, (see pp. 9, 10 and 11) etc.

Another advantage is that this style of range can be used where others can not. If desired it can be set up snugly in a corner, thus taking the place of a right-hand range, for which there is an occasional call.

It can also replace a brick-set range.

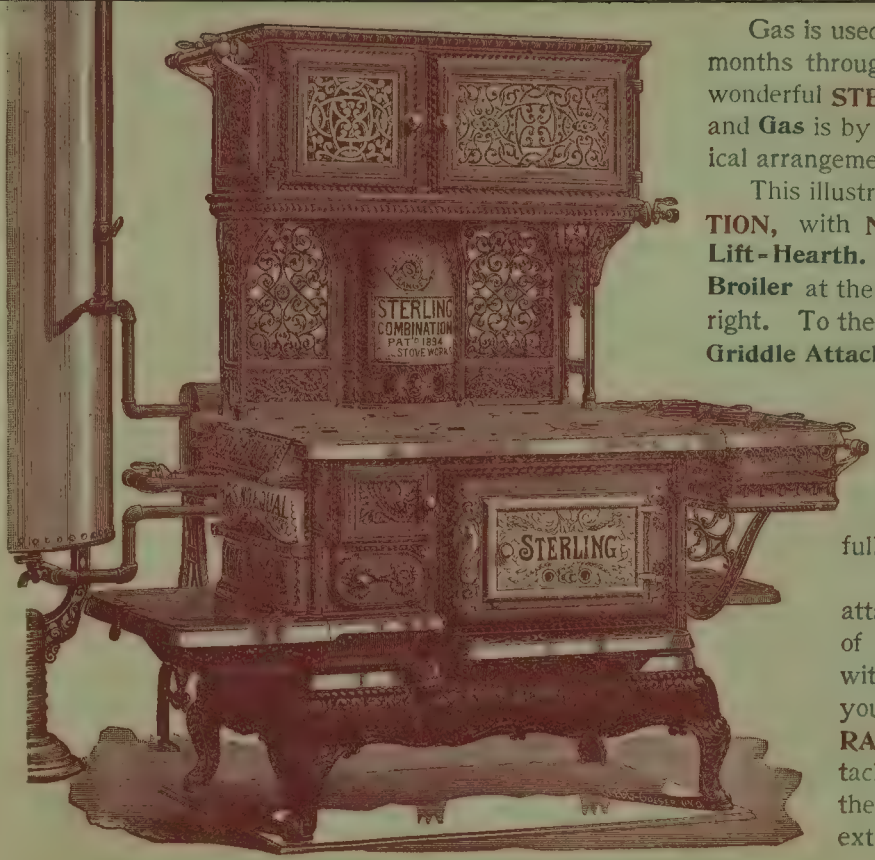
If desired, the bottom plate of the ash pit may be removed, and, by means of proper chutes, the ashes may be dropped at once into the cellar. This method is easily adapted to any kitchen, and has proved to be a great convenience in many homes where **STERLING RANGES** are used.

As already stated, the **CITY STYLE** of the **NEW STERLING RANGE** is an exact duplicate of the other range in all respects except the lift-hearth. This cut gives a general view of some of the working parts and shows how the **Sterling Patent Draw-Out Grate** and the **very large Ash Pan** are removed.

ITS PRINCIPAL FEATURES ARE:

Sterling Patent Transparent Ventilating Double Oven Door.
Sterling Patent Flue System.
Sterling Patent Draw-Out Grate.
Sterling Patent Combination Check Damper.
Sterling Lock Centers.
Oval Fire Box, double strength linings.
Large Ash Pan.
Perfectly Square Oven, entirely within the walls of the range.
Triple Oven Top, insuring even baking oven.
Main Bottom Plate, cemented as protection against cold drafts.
Commodious Top, with centers of twice the usual width.
Pipe Collar at rear of pipe shelf, giving full use of shelf plate.
Plunge Direct Draft Damper.
Damper can be taken out without removing a bolt.
Sectional Ring Cover.
Oven Door "Kicker."
Commodious Broiler Door.
Linings can be furnished for soft coal.
Reservoirs of copper or enameled-iron.

Full Nickel Trimmings, including oven door panel, oven shelf, tea shelves, name-plate, towel rod, oven door "Kicker," door handles and knobs.
Coal linings can be changed to wood without removing water front.



Gas is used extensively for fuel in the summer months throughout all towns and cities. Our wonderful **STERLING COMBINATION** for **Coal** and **Gas** is by far the most ingenious and economical arrangement ever placed on the market.

This illustration shows the **No. 1 COMBINATION,** with **NEW STERLING RANGE** and **Lift-Hearth.** The upper portion has a **Gas Broiler** at the left and a large **Gas Oven** at the right. To the right of the cut is shown a **Three-Griddle Attachment.** When not in use the cooking holes can be covered, making an end shelf flush with the top of the range. A convenient shelf is placed below. To the left is shown the **Gas Water Heater,** more fully described on page 11.

Any or all of these parts may be attached at any time to either style of the **NEW STERLING RANGE** without reservoir. In other words, you can buy a **NEW STERLING RANGE** to-day and add the Gas Attachments any time afterwards, for they may be considered merely as extra parts. This very important

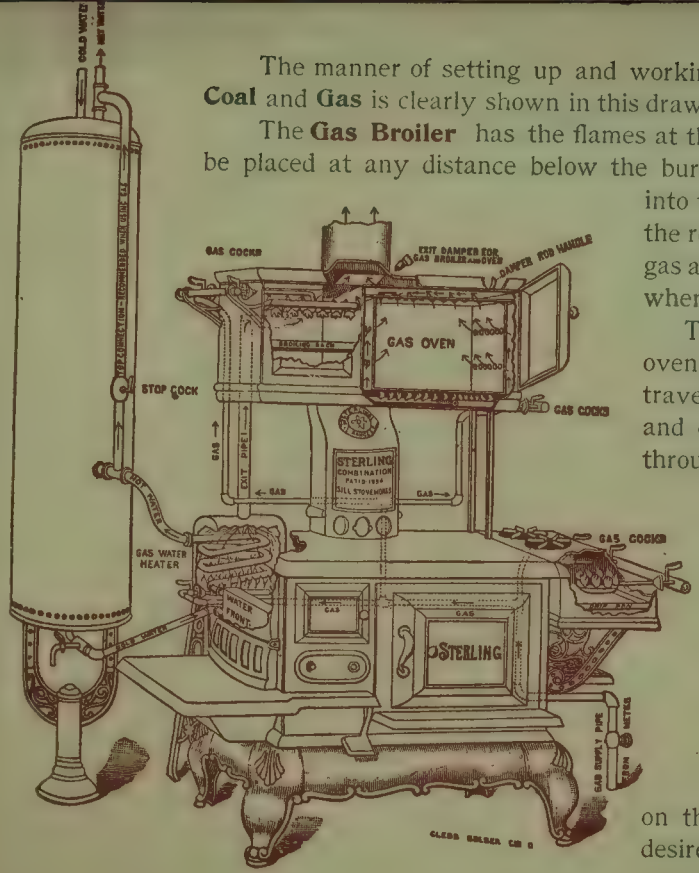
feature alone ought to decide whether you will buy some other range or a **STERLING.** You may want the gas attachments later.

Another convenient form is the **STERLING COMBINATION No. 2,** for **Coal** and **Gas,** which is here shown at the right of the **CITY STYLE** of the **NEW STERLING RANGE,** although either style may be used. The top of this **No. 2 COMBINATION** has **Three Gas Griddles,** which can be covered when not in use, forming a shelf flush with the top of the oven. A large drip-pan extends under the burners. Just below is the large **Gas Oven** and at the base is a **Gas Broiler.** If desired, the **Hot Water Heater,** shown on the previous page, may be added.

Each part works perfectly, whether used alone or with the others, and you have ***two ranges in one.***

Buy a **STERLING RANGE Now** and the **GAS ATTACHMENTS Later.**

It is not necessary to dwell on the many comforts and conveniences of having a **COAL RANGE** for winter use, and a **GAS RANGE** for summer and Sunday evening supper, all combined in one stove, but the careful housewife will readily see that she **GAINS ECONOMY IN FUEL, TIME, COST and SPACE.**



The manner of setting up and working the **STERLING COMBINATION RANGE** for **Coal** and **Gas** is clearly shown in this drawing, together with gas and water-pipe connections.

The **Gas Broiler** has the flames at the top with an adjustable Broiler Rack, which can be placed at any distance below the burner, and the products of combustion are carried into the chimney pipe through an exit draft-damper in the rear, which should always be kept open when using gas alone, or gas and coal together, but should be closed when only the coal range is used.

The **Gas Oven** has a double set of flames under the oven bottom and, by an ingenious contrivance, the heat travels the greatest possible distance around the sides and over the entire top surface before passing out through the exit draft-damper into the chimney-pipe.

The **Three-Griddle Burner** with large Drip-pan is complete in itself and may be purchased separately.

The **Gas Water Heater** is directly connected with the water front of the coal range and can be had without the other parts if desired. It can be used whether a coal fire is burning or not. The pipe-coil is so arranged as to give the greatest surface exposure to the heat.

The top or outside water pipe connection on the hot-water boiler is recommended where it is desired to get a small quantity of hot water quickly.

WHAT IT WILL DO

THE NEW STERLING DID IT
This is our Claim: Bakes a barrel of flour into bigger and better loaves of bread (1¼ lbs. to a loaf)
with less fuel and in less time than can be done with any other range in the world.
COPYRIGHT-1895-A. SILL STOVE WORKS

This illustration is taken from a photograph of our first effort at baking a barrel of flour into full-sized loaves of bread with the **NEW STERLING RANGE**

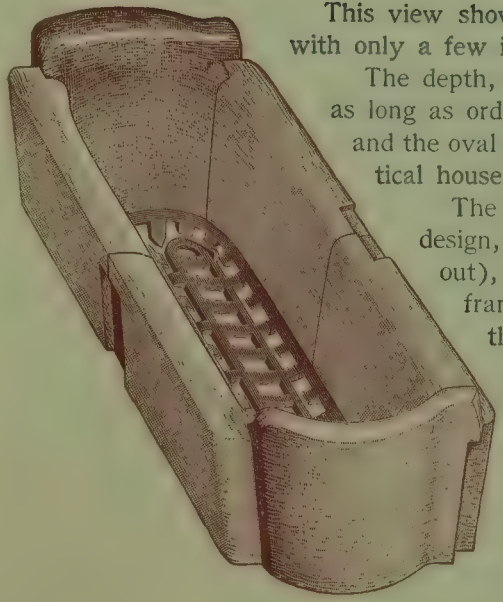
Although the entire quantity was baked in a wonderfully short time, our subsequent records, made in our many public baking exhibits, completely eclipsed all previous efforts.

At these exhibits sixteen loaves are baked at one time, and the bread comes out of the oven with a beautiful crust, brown and crispy, and no raw dough in the middle of the loaf or soft spots on the bottom.

At no time is more than three inches of coal in the fire-box, and the entire quantity consumed was less than one hod-full. Three batches of loaves (48) can be baked without replenishing the fuel. This is owing to the peculiar construction of the grate and fire-box, and also to the perfect working of our patented flue system.

Our public exhibitions of baking a barrel of flour into bread and the great strides made in public favor by our **NEW STERLING RANGE** led others to attempt to stem the tide by imitating our exhibitions and by advertising records of so-called bakes. In order to meet them squarely we published **A $1000 CHALLENGE,** in good faith, for the purpose of demonstrating to the public which of the various ranges made can bake a barrel of flour into **edible bread**—not warmed-up dough—in the **least time** and with the **least amount of fuel.** We waited patiently for some sort of reply but none ever came, for **none dared accept our challenge.**

OVAL FIRE BOX



This view shows **WHY** a fire keeps so long in a **NEW STERLING RANGE** with only a few inches of coal.

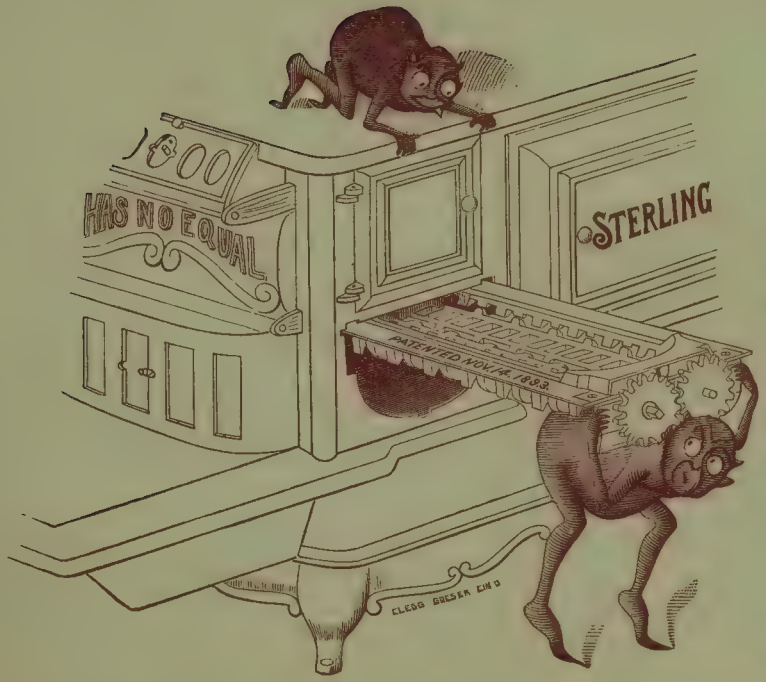
The depth, thickness, and weight of the brick linings (which last five times as long as ordinary linings), the oval form of the fire box, the snugly-fitted brick and the oval grate and frame are all features that appeal strongly to the practical housekeeper.

The brick linings are specially made for us from our own patented design, and are held in place without the use of clamps (so easily burned out), and are supported by a special frame, independent of the grate-frame, thus remaining firmly in place and not disturbed by shaking the grate. There are no corners for ashes to lodge and there is no chance for waste of fuel.

For Hard Coal the fire box is entirely lined with extra-heavy brick, which are so thick and so perfectly fitted that there can be no waste of heat.

For Soft Coal heavy sectional iron linings are used, of durable form and construction. The linings **for Wood** are of special form, large and extra heavy, making the most complete fire box for wood possible.

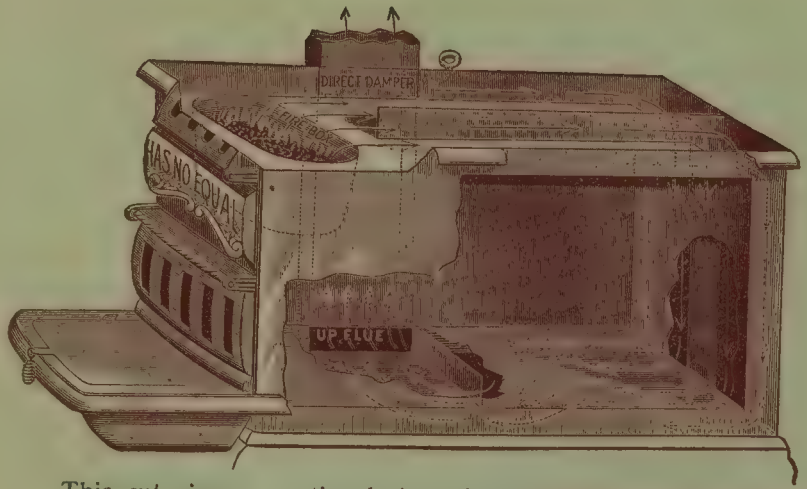
The coal and wood linings can be interchanged without removing the water front.



STERLING PATENT DRAW-OUT GRATE

A double-bar grate that draws out through the side of the range, that has a frame cast in one solid piece, and which is the only grate of its kind that conforms to an oval fire box, is what you get in the **NEW STERLING RANGE.** Remember, the bars and frame are of unusual strength and durability.

Other grate-frames are made in four pieces, bolted together, with front and back frames projecting into the ash-pit, and quickly warp and burn out. With our interlocking prongs on the bars and frame, doing away with the cumbersome drop-frame, we admit freer access of air to the fire, thus affording a perfect combustion, not possible in any other known construction. The grate-bars are supported by the sides of the range, and the entire grate with frame can be quickly replaced without removing a rod or bolt or disturbing the fire box, brick linings, or water front.



FLUES

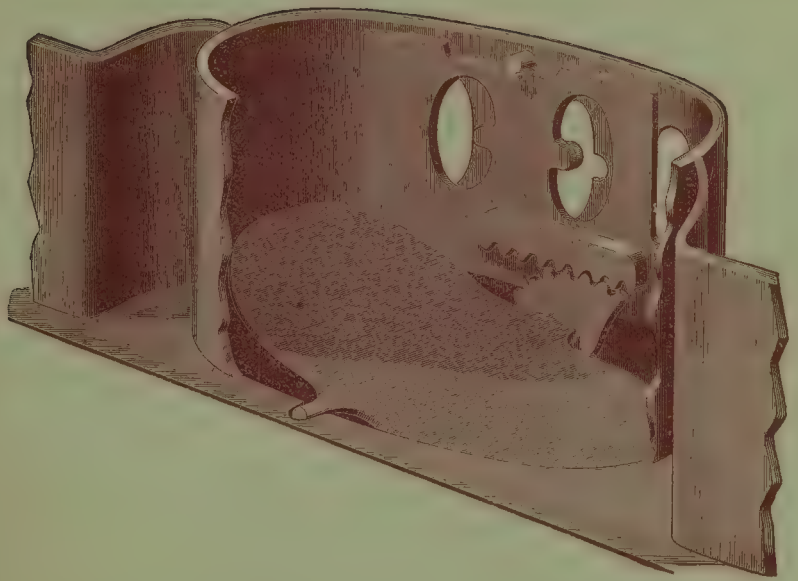
There is nothing so important in the building of a range as the equal distribution of the heat. By means of our **STERLING PATENT FLUE SYSTEM** we combine all that is good in both the "sheet" and "two-flue" systems, without the faults of either, and succeed in evenly distributing the heat under the covers and around the oven more perfectly than has ever been done before or can possibly be accomplished by any other system.

This cut gives a sectional view of the **NEW STERLING RANGE** and shows clearly the construction of the flues. Passing from the fire box over the oven (the direct-draft damper being closed) the heat is divided and flows in a double stream over the cemented oven top, and down the end flue, thence uniting under the oven, it swirls around the bottom flue strip into the up flue at the rear of the range.

The bottom plate of the range is also cemented as a protection against cold drafts about the floor.

The flues are the lungs of the range, and success depends upon their perfect operation.

DAMPERS



An automatic device of great utility, found only on the **NEW STERLING RANGE,** which will commend itself to every user, is our new

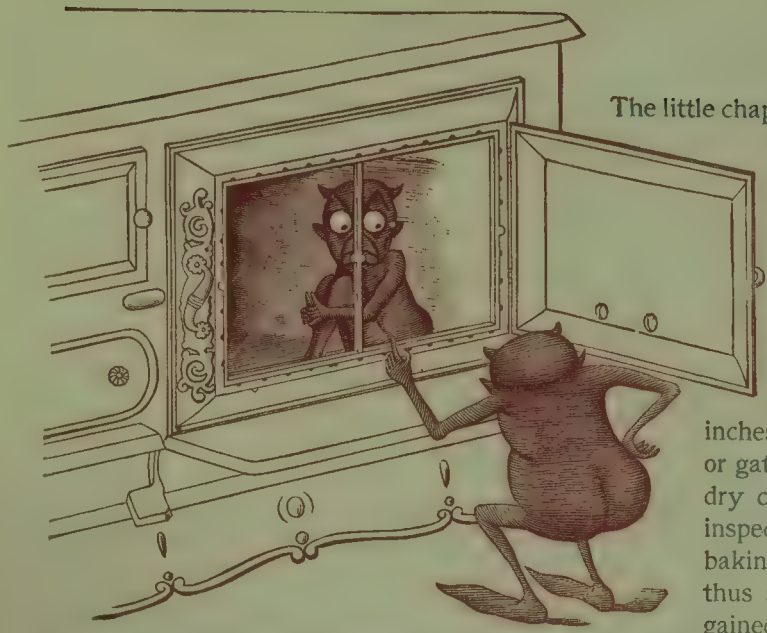
STERLING PATENT COMBINATION CHECK DAMPER.

The view given is from the rear. When the damper slide is closed, the pipe flue is open, allowing full outlet of air from the flues of the range.

The same movement that opens the slide damper automatically closes the pipe flue and checks the passage of air. Could anything be more simple?

Simplicity of construction is a great feature of the **NEW STERLING RANGE,** and repairs can be quickly made, except in special cases, without calling in the help of a stove man. All parts fit snugly. A child can replace the grate or fire box linings, as there are no clamps or bolts to remove.

OVEN DOORS

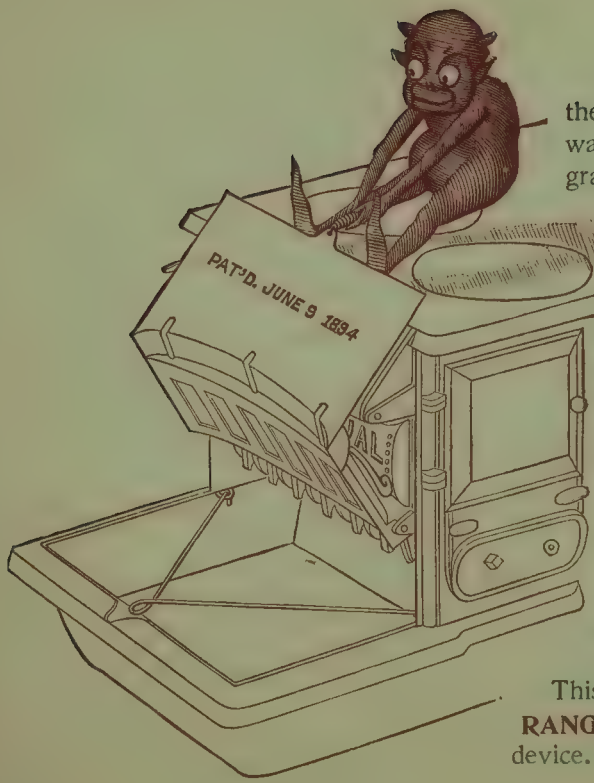


The little chap within the **STERLING PATENT TRANSPARENT VENTILATING DOUBLE OVEN DOOR** is warm and comfortable, and he gets plenty of fresh air, but he doesn't like to be laughed at.

The **NEW STERLING RANGE** is the only range in the world that has this wonderful invention.

The transparent windows are of best India mica, giving an opening 7¼ x 14½ inches as clear as glass, never crack, cannot rust or gather dirt, and can be readily cleaned with a dry cloth. The contents of the oven can be inspected at any time without injuring the baking by the sudden admission of cold air. By thus avoiding a loss of heat a saving of fuel is gained.

Fresh warm air can be admitted into the oven in quantities to suit, by means of a register in the outer swinging panel. The air is warmed between the two doors, and enters the oven through small openings around the mica frame. The steam and products of combustion are carried out through a register in the rear of the oven, passing into the up-flue and thence to the chimney.



LIFT HEARTH

The old-fashioned slide or swinging hearth is always in the way and takes extra space in the kitchen when you want to remove the ash pan or get at the front of your grate; it scrapes the dirt from the hearth onto the floor, and is a troublesome thing to clean. The **STERLING PATENT LIFT HEARTH** does away with all this trouble. It lifts up very easily and is held out of the way by a catch. By this saving of space we gain a much larger hearth plate than usual, and the **Sterling Draw-Out Grate** and specially constructed **Fire Bottom** enable us to use **THE LARGEST ASH PAN EVER PUT IN A RANGE,** having a guaranteed capacity from 20 to 40 per cent. greater than other makes.

The pan extends beyond the ends of the grate, so that the ashes are all caught. Another important feature is that its capacity guarantees against burned-out grates, for the ashes will not heap up under the grate as in smaller pans.

This is another argument that places the **NEW STERLING RANGE** ahead of all competitors, for no other range has this device. We control this invention exclusively.

DIRECTIONS FOR MANAGEMENT OF THE NEW STERLING RANGE

There are Four Dampers, three above the fire and one under the fire. **The Sliding Damper under the Fire** should be open to start fire, and may also be open partially while baking, if the draft is not too strong, to insure circulation in the oven flues.

The **Plunge Damper** at the right of the pipe collar, must be opened only when starting fire.

The **Sliding Dampers in the Broiler Door and Collar Box,** are for the purpose of **Checking or holding the Fire,** and their use will depend mostly on the strength of the draft of the chimney.

In **Operating the Grate,** place the handle on the grate bar, pointing **to the left,** and make complete half turn **to the right, to the Stop, never** to the **left.** It is seldom that there is such an accumulation of ashes that more than one turn of the handle is required to clear the fire, should there be, however, **remove the handle** and place it on the bar pointing **to the left** again and turn **to the right only.**

To bake, much better results may be obtained by using a **Thin Fire,** say one-half the depth of the fire pot, kept perfectly **free from obstruction** by ashes, to insure the circulation in the flues.

The fire pot is to be filled completely **only** when the fire is to be kept over night, and then must be properly checked, with the **broiler door** and **pipe-collar dampers,** to hold until morning.

Do not expect hot water in the boiler without a good fire, however. Where hot-water reservoir is attached to the range, be sure that the reservoir damper is always turned **to the right** and damper handle in **vertical position,** but when hotter water is desired, and **not baking,** turn the damper to the left.

DIRECTIONS FOR OPERATING

STERLING COMBINATION GAS ATTACHMENTS

IN GENERAL.

Never light at the "air mixer," for by so doing the gas will "pop" and burn in the "mixer."

After lighting, the gas should burn with a clear blue flame, which is obtained by the admission of air in proper quantities through the "mixer." A yellow or white flame is caused by an insufficient supply of air and leaves odor and soot. The amount of air to be admitted varies with the pressure of the gas, a high pressure requiring more air than a low pressure.

When the "mixer" has once been properly adjusted it should not be disturbed.

If the gas "pops" or burns in the "mixer," turn off gas entirely, and light over again.

Always keep the top, or "exit" damper closed (with handle turned up) when not using gas.

See that all cocks are tightly closed when through using.

No. 1 COMBINATION.

High Gas Oven. Open "exit" damper and one or both gas burners, as desired. Light the middle or "pilot cock" and turn same off as soon as the gas is burning inside. See that the gas burns with a clear blue flame. When through using turn off all cocks, and close "exit" damper.

High Gas Broiler. Turn on gas cocks and light the gas from inside of broiler. Be sure that "exit" damper is open, otherwise the flame will float. The broiler rack can be adjusted to any height. When through using, close all cocks and "exit" damper.

Three End Burners. One or more can be used as desired. Turn on gas and light over the burner. See that flame burns blue. Drip-pan under burners can be drawn out and cleaned. When not in use, the griddle holes may be kept covered, thus forming an end shelf flush with oven top. Do not burn gas under the lid covers.

Gas Water Heater. Turn on gas, light through small hole in front, or at the side openings. The system of pipe connections shown on page 11 is recommended when gas heater is used.

No. 2 COMBINATION.

Three End Burners, with drip-pan and lid covers, are operated as with No. 1 Combination.

Low Gas Oven. Open both cocks; light pilot cock and close same as soon as gas is ignited.

Low Gas Broiler. Same as for low gas oven.

FOR SALE BY

WHITCOMB STOVE CO., Springfield, Mass.